



CUL 102: Culinary Art

This course develops skills that allow culinary and baking and pastry arts students to present food in an artistically pleasing manner utilizing art skills which includes the creation of three dimensional plates and platters utilizing the principles of form, function, and color. Instructional Support Fee applies. Three lecture hours per week for five weeks. 1 credit Fall

Course Student Learning Outcomes

1. Understanding of design/art principles. 2. Observational drawing skills. 3. Proficiency with varied media. 4. Aptitude to actively use the imagination.

Credits: 1

Program: Culinary Arts